

The background is a dense, grey and white marbled pattern. A large, semi-transparent circular area is cut out from the center of the image, revealing a lighter, textured surface underneath. The text is centered within this circular cutout.

  
**Holiday  
Inn**





*Designer Ice*

## **Premier Ice Sculptures**

*Customized for you on property.  
Personal interview with  
the Executive Chef.  
For any occasion.*

**\$150.00 and up**

*Photographs available upon request.*



## Eye Openers

### **CONTINENTAL BREAKFAST**

Assorted Donuts & Muffins,  
Sliced Fresh Fruits, Assorted Juices,  
Herbal Tea and Brewed Coffee

### **LITTLE APPLE BAGEL NOSH**

Bagels, Cream Cheese and Lox, Butter and  
Preserves, Baskets of Fresh Apples, Chilled Fruit  
and Vegetable Juices, Herbal Tea and Brewed Coffee

### **ENERGIZER**

Assorted Muffins, Sliced Fresh Fruit, Granola Bars,  
Fruited Yogurt, Assorted Juices, Mineral Water,  
Herbal Tea and Coffee

### **DEATH BY CHOCOLATE**

Miniature Candy Bars, Chocolate Kisses, Chocolate Chip Cookies,  
Moist Rich Brownies, Ice Cold Milk and Assorted Sodas

### **AFTER SCHOOL BREAK**

Candy Bars, Ruffled Chips and Dips, Brownies, Assorted Juices and  
Assorted Sodas

### **SEVENTH INNING STRETCH**

Buttered Popcorn, Roasted Peanuts, Hot Dogs, Tortilla Chips and Chili Con Queso,  
and Assorted Sodas

### **SWEET SUNDAE BAR**

Chocolate and Vanilla Ice Cream, Hot Fudge and Butterscotch Sauces, Whipped Cream,  
Chopped Pecans, Sliced Strawberries, Cookie Crumbles, Cherries, and Assorted Sodas

### **CANDLELIT DESSERT**

Fondues with Fruit and Cake Dippers, Petit Fours, Truffles, Mini Cheesecakes, and Gourmet Coffee Bar



## *Sunny Side Up*

**Enjoy one of the Chef's Morning Additions:**  
Fresh Fruit Cup • Strawberries and Cream •  
Seasonal Melon Wedge

**All Breakfasts include:**  
Breakfast Pastries, Orange Juice, Freshly Brewed  
Coffee, Tea, and Decaffeinated Coffee

### **GET UP AND GO**

Scrambled Farm Fresh Eggs with Choice of  
Bacon or Sausage and Breakfast Potatoes or Hash Browns

### **FLUFFY CHEESE OMELETTE**

Chef's Omelette with Choice of Bacon, Sausage or Ham,  
and Breakfast Potatoes or Hash Browns

### **WESTERN SCRAMBLE**

Scrambled Farm Fresh Eggs with Peppers, Onions and Monterey Jack  
Cheese, Breakfast Potatoes, with Choice of Bacon, Sausage or Ham

### **SILVER DOLLAR CITY**

Fluffy Pancakes with Syrup, Scrambled Eggs, Patty Sausage,  
and Breakfast Potatoes

### **COUNTRY BRUNCH CROISSANT**

Fresh Fruit Cup, Ham and Mushrooms Folded into Scrambled Eggs, Served on a  
Croissant and Covered with Cheddar Cheese Sauce, with Broiled Tomato and  
Buttered Asparagus Spears

### **BREAKFAST QUICHE**

Diced Ham Blended with Cheese and Eggs, Baked in a Flaky Crust, and  
Served with a Glazed Peach

### **Breakfast Buffets**

*Minimum of 50 people for buffets. All buffets served with Coffee and Tea.*

#### **SOUTHERN BUFFET**

Assorted Chilled Juices, Fresh Fruit Display, Fresh Scrambled Eggs, Bacon and Sausage, Breakfast  
Potatoes, Grits, Country Style Gravy with Buttermilk Biscuits

#### **WILDCAT BUFFET**

Bacon and Sausage, Biscuits and Gravy, Corned Beef Hash, Breakfast Casserole, Oatmeal, Pancakes  
with Syrup, Assorted Breakfast Pastries, Fresh Fruit Display, Assorted Chilled Juices

**To compliment our breakfast selections:**

**BELGIAN WAFFLE STATION • \$1.95 per person**

Made to Order. Served with Fruit Toppings, Syrup and Whipped Cream. \$25.00 chef charge.

**OMELETTE TABLE • \$2.25 per person**

Created before your eyes with your favorite toppings: Ham, Cheese, Green Peppers, Onions,  
Mushrooms and Tomatoes. \$25.00 chef charge.

***Let us design your own special brunch!***



High Noon

## **LUNCH SALADS AND SANDWICHES**

*All salads and sandwiches accompanied with coffee and iced tea.*

### **CHEF'S SALAD**

Julienne Ham, Turkey, Swiss and American Cheeses, Tomato Wedges and Hard Boiled Eggs on Crisp Greens and Breadsticks.

### **CHICKEN CAESAR SALAD**

Classic Caesar Salad Topped with a Grilled Boneless Chicken Breast, Italian Breadsticks.

### **LUNCH ON THE GO**

Our box lunch with choice of Chicken Salad on Croissant or Deli Sandwich with Potato Chips, Whole Fruit and a Monster Cookie.

### **MILE HIGH DELI SANDWICH**

On your choice of Hoagie or Bread. Choice of Turkey, Ham, Corned Beef, or Roast Beef. Options of Swedish Rye, Sourdough or 7 Grain Bread with Potato Chips and Pickle Spear.

### **CROISSANDWICH**

Ham, Turkey or Bacon, Swiss Cheese, Alfalfa Sprouts. Served with Coleslaw and Potato Chips.

### **KANSAS CITY STRIP LOIN SANDWICH**

Steak Sandwich with Onion Rings and Fries. Served on a Fresh Hoagie Bun.

### **WHILE YOU WORK**

A Cup of Soup with a Sandwich and Cookies.

## **LUNCHEON BUFFETS**

*All buffets include coffee and iced tea. Minimum of 50 people for all buffets.*

### **FARMER'S MARKET**

Tossed Salad with Assorted Dressings, Relish Tray, Baked Stuffed Pork Chops, Roast Beef Forestiere, Mashed Potatoes and Gravy, Green Beans, Buttered Corn, Biscuits, Assorted Fruit Pies.

### **WESTERN BUFFET**

Tossed Salad with Assorted Dressings, Coleslaw, Potato Salad, Macaroni Salad, Relish Tray, Parsley Potatoes, Brisket, Barbecued Chicken, Ranch Beans, Corn on the Cob, Corn Bread, Apple Crisp, Peach Cobbler.

### **DELI BUFFET**

Soup Du Jour  
Tossed Salad with Assorted Dressings  
Relish Tray  
Sliced Turkey, Ham, Roast Beef and Salami  
Country Style Potato Salad  
Tangy Coleslaw

Assorted Sliced Cheese Display  
Potato Chips and Dip  
Sliced Tomatoes, Onions and Lettuce  
Assorted Fresh Breads and Buns  
Assorted Cookies and Brownies



## High Noon

### LUNCHEON ENTREES

*All lunches accompanied by soup or house salad and dressing, choice of potato, Chef's choice of vegetable, rolls and butter. Choice of dessert, coffee and tea.*

#### BAKED STUFFED PORK CHOP

Seasoned center cut pork chop with fruit or sage dressing.

#### ROAST TURKEY

Sliced turkey with stuffing and mashed potatoes and gravy.

#### LONDON BROIL

Marinated sliced flank steak with hunter sauce.

#### ROAST BEEF FORESTIERE

Sliced roast beef with mushroom sauce.

#### STUFFED CHICKEN BREAST

With sage dressing and supreme sauce.

#### VEGETARIAN LASAGNA

With marinara sauce.

#### CHICKEN ITALIANO PROVOLONE

Alfredo sauce, mushrooms, ham and provolone cheese.

#### CHICKEN ROMANA

Succulent chicken breast, egg battered with lemon butter, served on a bed of pasta.

#### CREPES A LA REINE

Chicken crepes with supreme sauce.

#### CHICKEN FRIED STEAK

Served with cream gravy.

#### BAKED POTATO WITH TOPPINGS

Served with butter, sour cream, bacon bits and cheese. Choice of two: chili, broccoli and cheese, or chicken a la king.

#### TOP SIRLOIN STEAK

Broiled to perfection and served with bordelaise sauce.

### DESSERT SELECTIONS

Apple, cherry or peach pie  
Chocolate, vanilla or strawberry ice cream  
Rainbow sherbet

Chocolate, strawberry or  
white chocolate mousse

*Add \$1.50 additional for sandwich and salad selections.*



## **DINNER ENTREES**

*All dinners are accompanied with a house salad, caesar salad, or spinach salad, with assorted dressings, choice of potato, rice or pasta, Chef's choice of vegetable, dinner rolls, dessert, coffee and tea.*

### **STUFFED PORK CHOPS**

With hunter sauce and stuffed with sage dressing.

### **FILET OF BEEF MARCHAND**

Filet of beef with shallot red wine sauce.

### **PRIME RIB**

Slow roasted prime rib of beef, served with beef au jus.

### **TOP SIRLOIN STEAK**

Broiled top sirloin steak with bordelaise sauce.

### **MIXED GRILL**

Filet of beef and chicken breast with bordelaise sauce and supreme sauce.

### **GRILLED SALMON**

Flaky fresh Atlantic salmon, grilled to perfection, with basil cream sauce.

### **ROASTED PORK LOIN**

Oven roasted pork loin, sliced and served with rosemary sauce.

### **SCAMPI PARMESAN WITH PASTA**

Jumbo shrimp breaded in parmesan cheese and bread crumbs on a bed of rigatoni, topped with marinara.

### **GRILLED CHICKEN BREAST TASSO**

Chicken breast, grilled to perfection, with tasso sausage folded into a rich supreme sauce, green onions and plum tomatoes.

### **KANSAS CITY STRIP STEAK**

Choice Kansas City strip loin.

### **ROAST TOM TURKEY**

Sliced roast turkey with dressing and mashed potatoes and gravy.

## **ASSORTED DESSERTS INCLUDED**

**Chocolate Cake on Painted Plate**

**Chocolate, Vanilla or Strawberry**

**Ice Cream with Cookie**

**Fruit Cobblers**

**Apple, Cherry or Peach Pie**

**Carrot Cake**

**Black Forest Cake**

**Flaming Cherries Jubilee**

**Flaming Raspberry Cheesecake**

**Chocolate, Strawberry or**

**White Chocolate Mousse**



## CREATE YOUR OWN BUFFET

*Minimum of 50 people*

### **SALADS** *(Please select 6 salads)*

Rotini Pasta Salad  
Marinated Plum Tomatoes and Vinaigrette  
Spinach & Feta Cheese  
Caesar Salad  
Coleslaw  
Homestyle Potato Salad  
Tossed Salad (with 2 dressings and 6 toppings)  
Carrot and Raisin Salad  
Marinated Vegetables and Relishes  
Oriental Salad  
Fresh Fruit Display

### **ENTREES**

Tarragon Roasted Chicken  
Chicken Romano  
Roast Turkey and Dressing  
BBQ Spareribs  
Baked Cod with Lemon Caper Sauce  
Braised Tenderloin Tips Flamande

Roasted Pepper and Coriander Pork Loin  
with Port Glace  
Chicken Fried Steak with Country Gravy  
Roasted Beef Forestiere  
Baked Lasagna  
Honey Glazed Ham  
Herbed Baked Chicken

### **POTATOES AND RICE** *(Please select 2 starches)*

Baked Potatoes  
New Potatoes with Butter and Parsley  
Fettucine  
Au Gratin Potatoes  
Rice Pilaf

Oven Roasted Potatoes with Rosemary,  
Garlic and Olive Oil  
Mashed Potatoes  
Wild Rice  
Twice Baked Potatoes

### **VEGETABLES** *(Please select 2 vegetables)*

Vegetable Medley  
Broccoli Au Gratin  
Baked Beans  
Glazed Carrots Vichey

Corn Custard  
Peas and Mushrooms  
Green Beans Almondine  
Cauliflower Polonaise

### **ASSORTED DESSERTS INCLUDED**

Chocolate Cake on Painted Plate  
Chocolate, Vanilla or Strawberry  
Ice Cream with Cookie  
Fruit Cobblers  
Apple, Cherry or Peach Pie  
Carrot Cake

Black Forest Cake  
Flaming Cherries Jubilee  
Flaming Raspberry Cheesecake  
Chocolate, Strawberry or  
White Chocolate Mousse



*Minimum 50 people for buffets.*

*Buffets include coffee, tea and decaffeinated coffee.*

### **FIESTA SOUTH OF THE BORDER**

Tossed Garden Green Salad Bar; Jicama, Onion and Orange Salad; Mexican 3-Bean Salad; Chili; Bean Burritos; Chicken Fajitas; Taco Bar with Lettuce, Diced Tomatoes and Onions, Salsa, Jalapeno Peppers, Sour Cream, Guacamole, Corn and Flour Hard and Soft Taco Shells; Spanish Rice; Refried Beans; Tortilla Chips with Chili Con Queso; Sopapillas and Churros with Whipped Cream and Honey.

### **WHEN IN ROME**

Antipasto to include Salami, Melon, Pepperoncini, Olives, Cherry Peppers and Caponata; Caesar Salad; Amaretto Fruit Salad; Marinated Tomato, Onion and Mushroom Salad; Lasagna (Meat or Spinach); Spaghetti with Marinara Sauce and Meatballs; Chicken Picatta; Zucchini Provencale; Breadsticks; Spumoni Ice Cream; Amaretto Cheesecake.

### **HOME ON THE RANGE**

Potato Salad, Coleslaw, Macaroni Salad, Fresh Vegetables and Relishes, Green Salad Bar, Cucumber Vinaigrette, BBQ Brisket, Fried Chicken, BBQ Ribs, Au Gratin Potatoes, Fresh Whipped Potatoes and Cream Gravy, Baked Beans, Corn on the Cob, Biscuits and Cornbread with Butter and Honey, Apple Crisp and Peach Cobbler with Whipped Cream, Texas Sheetcake.

### **HAWAIIAN LUAU**

Fresh Mixed Green Salad Bar, Ambrosia Salad, Vegetable Crudite, Exotic Fruit Tray, Whole Roasted Pig, Polynesian Chicken Breast, Grilled Mahi Mahi with Tropical Citrus Sauce, Stir Fried Rice, Crispy Stir Fried Vegetables, Sweet Yams, Pineapple Upside Down Cake, Pina Colada Mousse, Coconut Cream Pie.

### **HEARTLAND PRIME RIB BUFFET**

Spinach Salad, Fresh Fruit, International Cheeseboard, Salad Bar, All You Can Eat Prime Rib, Stuffed Chicken Breast, Pecan Dijonnaise Pork Loin, Baked Rigatoni Pasta, Baked Potatoes, Rice Pilaf, Fresh Vegetable Medley, Green Bean Casserole, Rolls and Butter, Freshly Baked Pies and Cakes.



Prices per 100 pieces unless noted.

### COLD SELECTIONS

Iced Shrimp with Cocktail Sauce	\$180.00
Assorted Canapes	\$160.00
Turkey Pinwheels	\$125.00
Salami Coronets	\$125.00
Deviled Eggs	\$125.00
Crudite Display (per person)	\$ 1.50
International Cheese Display (per person)	\$ 2.50
Tropical Fruit Display (per person)	\$ 2.00

### HOT SELECTIONS

Rumaki	\$145.00
Mini Quiche	\$125.00
Swedish Meatballs	\$ 85.00
BBQ Shrimp Wrapped in Bacon	\$150.00
Skewered Cocktail Anticuchos	\$175.00
Buffalo Wings	\$ 90.00
Stuffed Jalapeno Poppers	\$120.00
Hot Artichoke Spinach Dip with Pita Bread	\$ 90.00
Spinach and Filo Pies	\$125.00
Andouille Sausage en croute	\$135.00
Basil Pita Chips with Smoked Salmon	\$195.00
Beef Satays	\$150.00
Coconut Chicken Strips	\$150.00
Fried Mozzarella Sticks	\$120.00
Crabcakes with Pecan Tartar Sauce	\$150.00
Chicken Tenders	\$125.00
Scallops Wrapped in Bacon	\$150.00
Sausage Stuffed Mushrooms	\$100.00
Loaded Potato Skins	\$125.00
Oriental Eggrolls	\$150.00
Smoked Shrimp Fritters	\$135.00

### SNACKS

*Snacks are priced per pound*

Mixed Nuts	\$16.00
Roasted Nuts	\$12.00
Popcorn	\$ 5.00
Pretzels	\$10.00
Tortilla Chips with Salsa	\$16.00
Potato Chips with Onion Dip	\$16.00
Nacho Chips with Con Queso	\$16.00

*All prices are subject to 17 percent gratuity and sales tax.*



## **HORS D'OEUVRES PACKAGES**

*Choice of 3 Hot and 2 Cold, plus Peanuts, Potato Chips and French Onion Dip.  
2 hours. Priced per person.*

### **HOT HORS D'OEUVRES:**

Chicken Tenders with Honey Mustard  
Swedish Meatballs  
Mozzarella Sticks with Marinara Sauce  
Sausage Stuffed Mushrooms  
Buffalo Wings  
Rumaki  
Spring Rolls with Sweet and Sour Sauce  
Mini Quiche  
Jalapeno Poppers  
Hot Artichoke Dip with Pita Bread

### **COLD HORS D'OEUVRES:**

#### **VEGETABLE CRUDITE DISPLAY**

Bite-size Pieces of Seasonal Fresh Vegetables and Ranch, French Onion or Spinach Dip

#### **INTERNATIONAL CHEESE DISPLAY**

Imported and Domestic Cheeses Garnished with Fresh Fruit. Served with Assorted Crackers.

#### **TROPICAL FRUIT DISPLAY**

Assorted Melons, Grapes and Berries, Served with Yogurt Dip

#### **PETITE BUNS**

Ham, Beef and Turkey

#### **CHOCOLATE FONDUE**

With Assorted Cubed Fruit



**Action Stations are designed to accompany your other reception and buffet selections.**  
**Stations are not sold independently.**  
**Minimum of 50 guests.**

### **LITTLE ITALY**

Fettucine, Rotini and Linguine, served with Marinara, Alfredo and Meat Sauces  
Basket of Garlic Bread  
Shrimp, Chicken, Meatballs, Sausage and Vegetables

### **CHINATOWN**

Stir Fry Beef or Chicken with Oriental Vegetables  
Fried Rice  
Teriyaki and Duck Sauces

### **MEXICAN FIESTA**

Sizzling Spicy Beef or Chicken, Onions, Peppers, Guacamole, Salsa, Sour Cream, and Shredded Cheese with Flour Tortillas

### **CARVING STATIONS**

*All carving items are served with silver dollar rolls and appropriate condiments.*

Inside Round of Beef (serves approx. 75)  
Prime Rib of Beef (serves approx. 60)  
Roast Baron of Beef (serves approx. 140)  
Smoked Bone-In Ham (serves approx. 60)  
Roast Tom Turkey (serves approx. 40)



**Wildcat Spirits**

**OPEN BAR**

*Per person*

**HOUSE BRANDS**

1 hour	\$ 6.95
2 hours	\$ 8.95
3 hours	\$10.95
4 hours	\$12.95

**NAME BRANDS**

1 hour	\$ 8.50
2 hours	\$10.50
3 hours	\$12.50
4 hours	\$14.00

**PREMIUM BRANDS**

1 hour	\$10.00
2 hours	\$12.00
3 hours	\$14.50
4 hours	\$16.00

*All bars include: Scotch, Bourbon, Whiskey, Vodka, Rum, Gin, Vermouth, Blush, Chablis, Wine and Beer. Mixers are Cola, Ginger Ale, Diet Cola, Club Soda and Tonic. Lemons, Limes, Cherries, Sour Mix, Bloody Mary Mix and Collins Mix also included.*

**CASH BAR**

*Each guest purchases their own drink*

House Brand Liquors	\$3.25
Beer	\$2.50
Wine	\$3.00
Soft Drinks	\$1.25
Cordials	Market Price

**PREMIUM BRANDS**

Name Brands	\$4.00
Premium Beer	\$3.25
Premium Wine	\$3.95

*Host bars are available at above prices on a per drink basis.*

*Bars that do not exceed \$200 in sales per bar are subject to a \$15.00 per hour bartender charge. Mixes are included in price.*

**WINE**

*Cabernet Sauvignon, White Zinfandel, Chardonnay*

House Wine (glass)	\$3.00	Carafe	\$13.95	Gallon	\$40.00
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**SPECIAL TOUCHES**

Fruit Punch (gallon)	\$20.00
Spiked Punch (gallon)	\$45.00
Champagne Punch (gallon)	\$45.00
Champagne by the glass	\$ 3.00
House Champagne (bottle)	\$15.00

**KEGS**

Domestic (16 gallon)	\$175.00
Imported (16 gallon)	\$200.00

***No liquor will be served to persons under 21. Picture ID is required.***

*Prices subject to 17 percent service charge and tax. Please guarantee your number of guests 72 working hours in advance. There will be a \$25.00 set-up charge per bar.*





## Price List

Prices are per person

### EYE OPENERS

Continental Breakfast	\$5.75
Little Apple Bagel Nosh	\$6.95
Energizer	\$5.95
Death by Chocolate	\$6.95
After School Break	\$5.75
Seventh Inning Stretch	\$5.75
Sweet Sundae Bar	\$6.25
Candlelit Dessert	\$6.95

### SUNNY SIDE UP

Chef's Morning Additions	
Fresh Fruit Cup	\$1.25
Strawberries and Cream	\$2.50
Seasonal Melon Wedge	\$2.00
Get Up and Go	\$6.95
Fluffy Cheese Omelette	\$6.95
Western Scramble	\$6.95
Silver Dollar City	\$7.95
Country Brunch Croissant	\$7.95
Breakfast Quiche	\$6.95

### BREAKFAST BUFFETS

Southern Buffet	\$ 9.95
Wildcat Breakfast Buffet	\$11.95

### LUNCH SALADS AND SANDWICHES

Chef's Salad	\$ 7.50
Chicken Caesar Salad	\$ 7.95
Lunch on the Go	\$ 8.95
Mile High Deli Sandwich	\$ 6.95
Croissant sandwich	\$ 8.95
Kansas City Strip Sandwich	\$10.95
While You Work	\$ 8.95

### LUNCH ENTREES

Baked Stuffed Pork Chop	\$10.50
Roast Turkey	\$ 9.95
London Broil	\$12.95
Roast Beef Forestiere	\$ 9.95
Stuffed Chicken Breast	\$ 9.95
Vegetarian Lasagna	\$ 9.95
Chicken Italiano Provolone	\$ 9.95
Chicken Romano	\$ 9.95
Crepes a la Reine	\$ 9.95
Chicken Fried Steak	\$ 9.95
Baked Potato with Toppings	\$ 9.95
Top Sirloin Steak	\$10.95

### LUNCH BUFFETS

Farmer's Market	\$11.50
Western Buffet	\$12.95
Deli Buffet	\$10.95

### BUFFET SELECTIONS

Any Two Entrees	\$14.95
Any Three Entrees	\$16.95

### DINNER ENTREES

*Includes dessert*

Stuffed Pork Chop	\$18.95
Filet of Beef Marchand	\$21.00
Prime Rib au jus	\$17.95
Top Sirloin Steak	\$14.95
Mixed Grill	\$18.95
Grilled Salmon	\$17.00
Roasted Pork Loin	\$17.95
Scampi Parmesan with Pasta	\$16.95
Grilled Chicken Breast Tasso	\$13.95
KC Strip Steak	\$19.95
Roast Tom Turkey	\$13.95

*All prices are subject to a  
17 percent gratuity and sales tax.*

*Create your own buffet from the  
above selections. Market price.*





## Price List

### AROUND THE WORLD BUFFETS

*Per person*

Fiesta South of the Border	\$12.95
When in Rome	\$16.95
Home on the Range	\$19.95
Hawaiian Luau	\$21.95
Heartland Prime Rib Buffet	\$21.95

### HORS D'OEUVRES & SNACKS

*See individual price sheets*

### HORS D'OEUVRES PACKAGES

*Per person. Includes 3 hot and 2 cold.*

1 Hour	\$10.95
2 Hours	\$13.95

### CHEFS IN ACTION

*Per person*

Little Italy	\$5.50
Chinatown	\$6.00
Mexican Fiesta	\$6.50

*Additional \$25.00 chef fee*

### CARVING STATIONS

Inside Round of Beef	\$195.00
Roasted Prime Rib of Beef	\$275.00
Roast Baron of Beef	\$490.00
Smoked Bone-In Ham	\$205.00
Roast Tom Turkey	\$180.00

*Additional \$25.00 chef fee*

### WILDCAT SPIRITS

*See individual price sheet*

*All prices are subject to 17 percent gratuity and sales tax.  
All prices subject to change.*

***The Holiday Inn, Manhattan, would be happy to create and serve any vegetarian dishes that are necessary for your group or function with 72 working hours notice.***

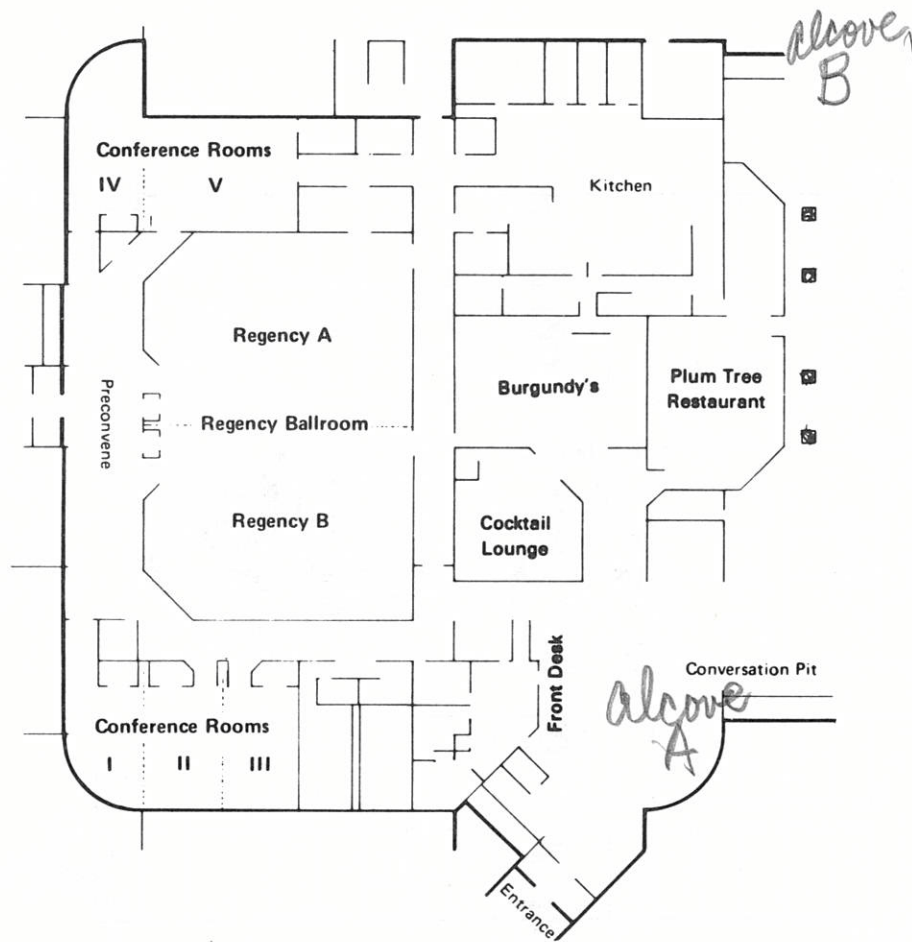


Etc.

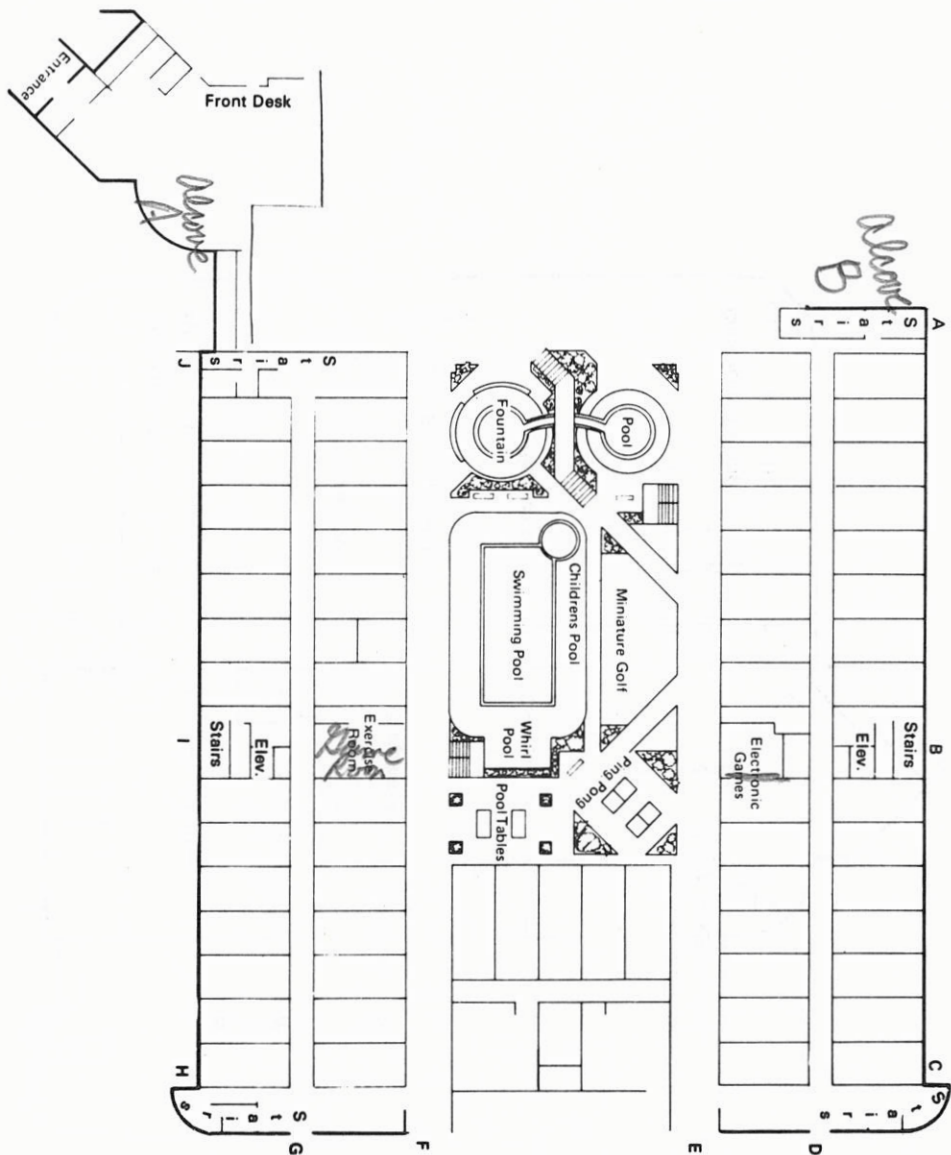
Fresh Brewed Coffee and Decaffeinated Coffee (gallon)	\$20.00
Hot Tea by the gallon	\$20.00
Iced Tea by the gallon	\$20.00
Juice by the carafe	\$11.95
Milk by the carafe (2 percent)	\$11.95
Soft Drinks (each)	\$ 1.25
Mineral Water, Still and Sparkling (each)	\$ 2.50
Cider or Lemonade (gallon)	\$20.00
Fruit Punch (gallon)	\$20.00
Assorted Breakfast Pastries (dozen) includes Danish, Muffins and Croissants	\$21.95
Assorted Bagels with Cream Cheese (dozen)	\$21.95
Freshly Baked Cinnamon Rolls (dozen)	\$21.95
Donuts (dozen)	\$15.00
Monster Cookies (dozen) (choice of Peanut Butter, Oatmeal Raisin or Chocolate Chip)	\$16.00
Brownies	\$16.00
Granola Bars (each)	\$ 1.25

*Prices do not include 17 percent gratuity and sales tax.*









530 Richards Drive • Manhattan, Kansas 66502





### Manhattan's Best

Specialize in conferences, seminars, banquets, receptions and exhibits. Our meeting and catering professionals are dedicated to the success of your event from start to finish. With 12,000 sq. ft. of flexible space, we can accommodate groups from ten to 900. Every group receives "VIP" treatment.

Holiday Inn® hotel is the best meeting place in Manhattan. Call our sales department for more details and room rates.

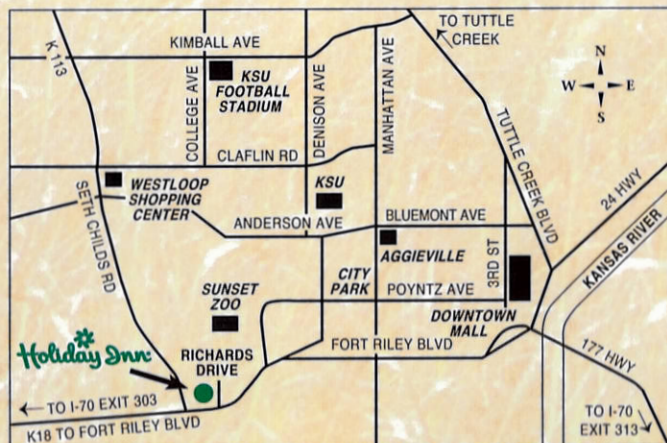
### Meeting & Banquet Facilities

Size	Sq.Ft.	Ceiling	Capacity			
			Theater	Classroom	Banquet	Reception
100'	6,800	12'	900	400	725	800
Divides into as many as three separate rooms						
133'	1,980	9'	150	100	100	125
Divides into as many as three separate rooms						
129'	1,711	9'	150	100	120	125
Divides into two separate rooms						
130'	360	8'	25	16	15	20

# Holiday Inn®

## HOLIDOME® AND CONFERENCE CENTER MANHATTAN, KANSAS

530 Richards Drive  
Manhattan, KS 66502  
Phone 913-539-5311  
Fax 913-539-8368





## ***You're #1 With Us!***

at the Holiday Inn® - Manhattan, and experience  
e in hospitality. Guest service is our priority.  
07 spacious rooms and suites where you can  
or work in pleasant surroundings. Expect a  
elcome this time, and every time, you visit us.

## ***Good, Good, Good!***

Free Restaurant serves breakfast and lunch to  
y appetite. You'll want to try our Slow Fire  
ed daily by our chef.

vi's Bar & Grill, opens every evening at five  
This outstanding restaurant offers a menu  
elicious Continental Cuisine and All-  
avorites.

Night Seafood Buffet and a fabulous Sunday  
for all to enjoy. Courteous room service is  
f course.

## ***Fun Under the Holidome®***

weather is always perfect for the leisure activities  
. Our Holidome Indoor Recreation Center fea-  
ed swimming pool, sauna, whirlpool, miniature  
gong, pool tables, video arcade and other fun





### Desserts (add \$1.50)

Monster Cookie

Rich Fudge Brownie

🍎 Our Famous Bread Pudding with Praline Sauce

Chocolate, Carrot or Strawberry Cake

Apple, Cherry or Pecan Pie

🍎 Little Apple Wellington

### Beverages

Pepsi, Diet Pepsi, Slice, Lemonade,  
Coffee and Iced Tea \$1.25

Bottled Perrier, Spring Water or Juice \$1.95

Arizona Iced Tea \$2.50

### The Deli-Dome Platter

(20 person minimum)

Fresh sliced Kansas beef, smoked turkey, tender ham and salami, American, Swiss and pepper jack cheeses, sliced breads and buns (or cocktail rolls), condiments, relishes and two sides. \$6.95 per person

### Party Trays (prices based on 100 pieces)

Assorted Finger Sandwiches \$50.00

Buffalo, BBQ or Honey-Dijon Wings \$50.00

Swedish or BBQ Meatballs \$50.00

Chicken Fingers \$50.00

Veggie Platter with Dip (15-20 people) \$25.00

Fruit and Cheese Tray with  
Crackers and Dip \$40.00

Seafood Fettucini \$40.00

Creole Jambalaya (15-20 people)  
(Shrimp, Chicken, Sausage, Rice) \$25.00

Shrimp Cocktail \$100.00

### Chefs on the Run

Please ask us about this action-packed addition to your next function.

### The Picnic Basket

Salad Bowl with toppings and dressings

Potato Salad Coleslaw

Fried Chicken or Barbecued Chicken

Baked Beans

Rolls with Butter and Honey

Frosted Brownies, Monster Cookies or

Watermelon Wedges

Served with complete paper service \$8.95 per person

Add Smoky BBQ Baby Back Ribs \$10.95 per person

Orders can be picked up at our front desk or delivered for \$1.00 per person, add service charge and tax. Limited delivery area.

### The Holidome Cook-outs

Our professional chefs will prepare your feast at your place or ours.

#### The American Grill

Hot dogs and hamburgers with buns and condiments, potato chips and French onion dip, macaroni salad, coleslaw, baked beans, peach cobbler with creamy whipped topping, tea and lemonade.

\$7.95 per person

#### Texas Steak Fry

Salad bowl with toppings and dressings, KC strip steak grilled to perfection and topped with sauteed mushrooms and onions, baked potatoes with butter and sour cream, buttery corn on the cob, rolls and butter, apple pie, and mugs of freshly brewed coffee and tea.

\$15.95 per person

#### Pig Picking

Bountiful salad bar selections, smoked roast whole hog with delicious apple, scalloped potatoes, broccoli rice blend, green bean casserole, chef's fresh vegetables, rolls and butter, pecan pie, coffee, tea and lemonade.

\$14.95 per person

\* Add a chef-attended pasta station to any picnic or cook-out. \$25.00 chef charge, minimum 25 people, please.

\$5.95 per person

\* Cook-out prices do not include service charge and gratuity.

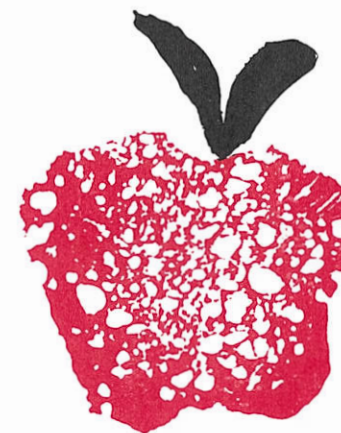
\* Orders must be placed one week in advance.

\* Complete beverage service also available.

**Keep us in mind for your  
tailgate parties!**

## THE LITTLE APPLE

  
Holiday  
Inn



presents

**Creative  
Catering  
To You**

HOLIDAY INN  
530 Richards Drive  
Manhattan, Kansas 66502

Call our Catering & Sales Office  
913-539-5311, ext. 5572



## Good Morning Little Apple Bags

Call in your order to our Catering & Sales Department by 4:00 p.m. the day before, and it will be ready for pick-up at our front desk by 7:30 a.m. Minimum of 10 orders, please.

### The Lite Bag

A bran muffin with cream cheese, banana, fruit yogurt, granola bar, and orange juice. \$3.95

### The Bagel Bag

A flavorful bagel with cream cheese, smoked salmon spread, butter, preserves, apple, and orange juice. \$3.95



### The Willie Roll-up Breakfast Bag

Creamy scrambled eggs, sausage, green and red peppers, onion, and jack cheese, all folded in a flour tortilla roll-up with a side of salsa, fresh fruit cup, and orange juice. Cholesterol free eggs on request. \$4.95

### The Muffin Bag

A toasted English muffin with bacon, poached egg and jack cheese, fresh fruit cup, and orange juice. \$4.95



### The Continental Buffet

A tray of assorted muffins, fruit breads, croissants and cinnamon rolls, fresh sliced fruit, coffee and juice. Minimum 25 people, please. \$4.95 per person

### The Little Apple Breakfast Nosh

A breakfast buffet set up at your home or office to include fresh fruit, a breakfast casserole, breakfast potatoes, assorted pastries and butter, and coffee. Minimum 25 people please. \$6.95 per person  
with bacon and sausage \$7.95 per person  
with biscuits and gravy \$1.00 per person added

### Design Your Own Omelette Bar

With one of our professional chefs preparing your breakfast. \$5.95

add to Continental or Breakfast Nosh \$3.95 extra  
\$25.00 chef charge, minimum 25 people, please

- \* We will deliver to your home or office for an additional \$1.00 per person service charge. (Limited delivery area)
- \* We can also customize a hot breakfast buffet to meet your dietary and budget guidelines.
- \* China, glass, linen and silverware \$2.00 per person additional.

## Bunches of Lunches

Call our Catering Office at 539-5311 ext. 5572 by 4:00 pm the day before to place an order. Minimum order of 10 plesae. Meals and pick-up at our front desk. \$1.00 per person delivery charge plus service charge delivered to your home or office.



### The Willie Roll-ups

All roll-ups rolled with fresh ingredients in a large flour tortilla.

1. Sliced turkey breast, fresh spinach, cream cheese and cran-raspberry relish. \$4.95
2. Thinly sliced KC strip, sauteed mushrooms and onions, and creamy horseradish spread. \$4.95
3. Veggie Roll-up — crisp romaine, spinach, cucumbers, tomatoes, sprouts, cream cheese and mushrooms. \$4.50

### The Hoagie-Dome

Turkey, roast beef, ham and salami with assorted cheeses, lettuce, tomato, herbed mayonnaise and onion. \$4.95

### The Little Apple Chicken Croissant

Chicken—apple—almond salad on an oversized croissant with lettuce and tomato. \$5.50

### Bramlage Bagel

A large fresh bagel spread with herbed cream cheese, topped with your favorite deli meats and stuffed with lettuce, tomato, sliced onion, and pickle spear. \$5.95

\* Sandwiches and Roll-ups served with a choice of one side

### Sunflower Caesar Salad

The traditional caesar topped with tomato wedges, black olives and roasted sunflower kernels. \$3.95  
add grilled chicken breast \$4.95  
add grilled KC strip \$5.95

### Holidome Salad

A variety of lettuces, grilled chicken, bacon, pepper jack cheese, tomato, cucumber, sprouts, onions, and carrots. \$4.95

### Spinach Salad

Spinach topped with sprouts, mushrooms, Bermuda onion, tomatoes, hard boiled egg, mandarin oranges, and spiced glazed pecans. \$3.95

\* All salads served in a bread bowl with choice of raspberry vinaigrette, creamy bacon, or honey—mustard dressing. Of course, the usual dressings are available.

### Wildcat Burger

Lean ground beef with bacon, mushrooms and onions, three cheeses, lettuce, tomato and pickle. \$4.95

### Crazy KC Steak Sandwich

6 oz. grilled to perfection with sauteed mushrooms and onions, and pepper jack cheese. \$6.95

### Manhattan Croissant

Shaved smoked turkey, ham, cheddar and provolone, served warm on an oversized croissant with tomato. \$4.95

### BBQ Pork Sandwich

Shaved pork lathered with our smoky barbecue sauce, served warm on a crusty hoagie roll with crispy pickle spears. \$4.95

\* Choice of one side with sandwich selection.

### Stuffed Spud

Oversized chef's potato stuffed with your choice of topping: Chili-n-Cheese, Bacon-n-Cheese, or Broccoli-n-Cheese. \$3.95

### Perfect Pastas

Scrumptious lunch pasta dishes served with our famous breadsticks and parmesan pepper oil. \$5.95

- \* Chili-n-Cheese over angel hair pasta.
- \* Artichokes, tomatoes, olives and bell peppers, sauteed in herbed olive oil and served over mostaccioli.
- \* Grilled chicken fettucini alfredo.
- \* Stir fry pasta—Thai vegetables with chicken or shrimp, in a soy—peanut sauce with angel hair pasta.

### Soups (add \$1.50)

Cucumber Dill Soup  
Gazpacho  
Chili with Cheese and Crackers  
Soup Du Jour  
Soup served in a bread bowl \$2.95

### Sensational Side Items (add \$1.50)

Potato Chips	Carrot—Raisin Salad
Tortilla Chips-n-Salsa	Spicy Cajun Popcorn
Cole Slaw	Fruit Ambrosia
Country Potato Salad	Cheese Fries
German Potato Salad	Seasoned Fries
Baked Beans	Side Salad
Tabouli	Piece of Whole Fruit
Sweet Potato Salad	Pasta—Vegetable Salad